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techniques that are the foundation of success in the kitchen, and the development of manual skills ...
Professional Cooking for Canadian Chefs | Wayne Gisslen ...

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Book Description : Wayne Gisslen ' s
Professional Cooking for Canadian Chefs

has helped train hundreds of thousands of professional chefs—with clear, in-depth instruction on the critical cooking theories and techniques successful chefs need to meet the demands of the professional kitchen.

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Chef 's Pencil Started as an online cookbook where professional Chefs share their favorite recipes, Chef's Pencil has become a valuable resource for professional chef recipes, professional cooking advice, and news from the culinary industry. Chef's Pencil was started by Sydney-based Chef Paul Hegeman.

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